TIME FOR TEA?

CreativiTea Guide



OR TEA?

TEA OF THE MODERN GENERATION



10-Sachet Box contains 10 biodegradable sachets





Made with biodegradable materials



Or Tea?™ brings you the most premium specialty tea from around the world, is now presenting you this CreativiTea Guide to learn how to be creative using tea to make different beverages and treats.

Simply follow the instructions, mix our signature blends with the ingredients we carefully selected for you, then you are all set to throw a party and spill some tea with your friends.

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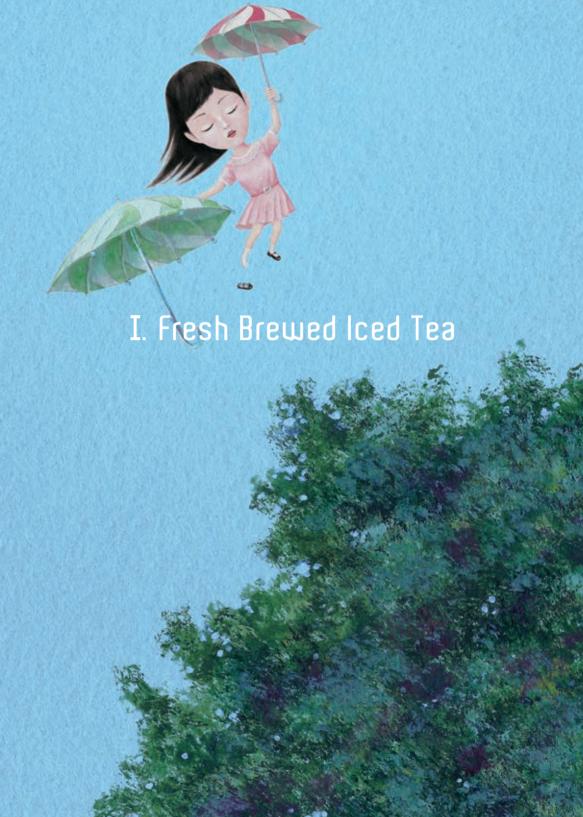
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Queen Berry (2 sachets)



TropiCoco (1 sachet)



Hone

Instruction | Serving: 2 x 400 ml

- Steep both fruit tea into 500 ml hot water for 10min
- Add honey to taste
- Pour the hot tea over ice to cool down or use Or Tea?[™] Glassier*
- Serve over ice and garnish with berry fruits and min

Double Gin Tonic









Ginger + Honey

Instruction | Serving: 2 x 400 ml

- Steep EnerGinger sachets in 500ml hot water together with a few slices of fresh ginger for 10mins
- Add honey to taste
- Pour the hot tea over ice to cool down or use Or Tea?™ Glassier*
- Serve over ice and garnish with ginger and mint





Mount Feather



Yakult



Passior Fruit (Half)

(if not in season, simply add passionfruit in simple syrup)

Instruction | Serving: 1 x 400 ml

- Steep Mount Feather sachet in 200ml hot water for 6 mins
- Pour the hot tea over ice to cool down or use Or Tea?™ Glassier
- Top it off with Yakult and Passion Fruit and stir wel
- Serve over ice and garish with fresh peppermint leave

Lady Marmalade





Slimming
Pu'er
(2 sachets)



(1 tbsp chopped)



Marmalade (2 tbsp)



Juice (1 tbsp)

Instruction | Serving: 2 x 400 m

- Steep Slimming Pu'er sachets in 500ml hot water for 10 mins and let it cool
- Muddle the ginger together with marmalade, add lemon juice, then mix together with the cooled tea in a cocktail shaker and shake well
- Strain tea mixture and pour it over ice to serve or use Or Tea?™ Glassier*
- Garnish with an orange twist

The Black Label





Towering Kung Fu (2 sachets)



Blackberry (10ncs)



Agave Syrup (1 tbsp)

Instruction | Serving: 2 x 400 ml

- Steep Towering Kung Fu sachets in 500ml hot water in a pot for 10 mins
- Muddle the blackberry together with agave syrup to taste, then mix into hot tea and stir well
- Pour the hot tea mixture over ice to cool down or use Or Tea?™ Glassier*
- Serve over ice and garnish with a couple of blackberries

Pink Duchess



Instruction | Serving: 1 x 400 ml

- Steep La Vie En Rose sachet in 250ml hot water in a pot together with fresh mint and pomegranate syrup to taste for 10mins
- Pomegranate Syrup Blend arils from 1 large pomegranate with a cup of water. Strain and add to saucepan along with 1 tbsp of lemon juice and half a cup of sugar. Cook on medium heat until sugar is dissolved. Remove from heat and let it cool.
- Pour hot tea mixture over ice to cool or use Or Tea?[™] Glassier*
- Serve it over ice and garnish with pomegranate



La Vie En Rose



+ Miint



Homemade Pomegranate Syrup





II. COLD BREWED MIXER

Queen Berry Fizz







Cucumber Lemonade



- Lemon Syrup to taste Mix 1 tbsp lemon juice and 1tbsp sugar in 100ml hot water until sugar dissolved and cool
- Pour syrup and cold tea over ice, garnish with fresh lime, mint, and cucumber slices









III. Warming SpecialTea







Kung Fu Fighter (1 sachet)



Nim Jiom Pei Pa Koa (1-2 tsps)

Instruction | Serving: 1 Cup

- Steep Kung Fu Fighter sachet into 300ml hot water for 10 mins
- Add Pei Pa Koa like you do with honey

Calming Hot Toddy



Calm (1 sachet)



Honey













Instruction | Serving: 1 Cup

- Steep Beeeee Calm sachet into 250ml hot water for 10 mins
- Dissolve honey in lemon juice and whisky, stir well
- Stab cloves into lemon slice and add into hot tea with honey mixture and Cinnamon Sticks





Detoxania (1 sachet)



Honey



Ginger Slice

Instruction | Serving: 1 Cup

- Steep Detoxania sachet into 300ml hot water together with fresh ginger slices for 10 mins
- Add honey to taste

ChocoChai





The Secret Life of Cha



Hot Chocolate



Whipped Cream/ Milk Foam

Instruction | Serving: 1 BIG Cup

- Steep The Secret Life of Chai sachet into 200ml hot water for 10 mins
- Heat choco milk in a pan and pour tea over it
- Top it up with whipped cream or milk foam as wish
- Garnish with star anise or cinnamon stick





Pear-fection



Instruction | Serving: 330ml

- Steep Playful Pear sachet into 100ml hot water for 5 mins and keep cool
- Muddle dice pear and mint leaves in a serving glass and fill ice over it
- Shake lemon juice, cooled tea, pear syrup, and bourbon with ice
- · Pour the mixture over the serving glass
- · Garnish with pear slice and mint leaves

The Sour Affair



Instruction | Serving: 330ml

- Steep African Affairs sachet into 100ml hot water for 5 mins and keep cool
- Shake the tea, lemon juice & syrup with ice
- Strain & pour the mixture over the serving glass
- Float the red wine on top by pouring them over the back of a bar spoon
- · Garnish with orange twist

Orange

Twist

(1 pc)

Tiffany's...



Tiffany's Breakfast (1 sachet)



Triple Sec (5 ml)

Frangelico + Liqueur (5 ml)



Marmalade + (1 tbsp)



Lemon Juice (2 tbsp)



Simple Syrup (2 tbsp)



Soda Water (10 ml)



Dried Orange (1 pc)

Instruction | Serving: 330 ml

- Steep Tiffany's Breakfast sachet into 100ml hot water for 5 mins and keep cool
- · Shake all the ingredients with ice
- · Pour the mixture over the serving glass with ice
- · Top up with soda and garnish with the dried orange

Peachy Moment





Peach Monkey Pinch (1 sachet)



Vodka (10 ml)



Apple Juice (10 ml)



Instruction | Serving: 330 ml



Lemon Juice (2 tbsp)



Mint Leaves (4 pcs)



Peach wage (3pcs)



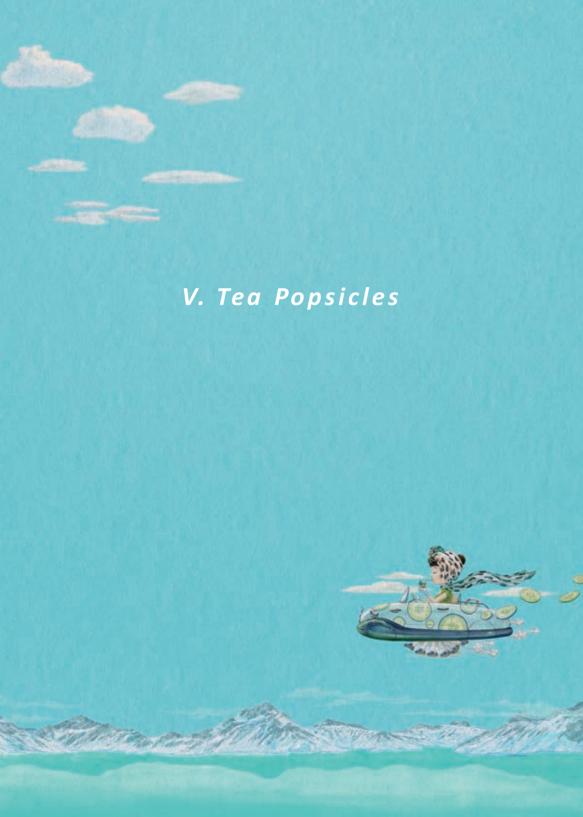
Soda Water (10 ml)

- Steep Peach Monkey Pinch sachet into 100ml hot water for 5 mins and keep cool
- · Stake all the ingredients with ice
- Pour the mixture over the serving glass
- Top up with soda and garnish with peach wage & mint leaves



LEADING TO THE WORLD OF OPPORTUNITIES







Instruction | Serving: 8 popsicles

- In a heat-proof bowl, mix together the lemon juice, ginger, honey, and EnerGinger sachets. Pour 600ml boiling water over and let steep for 10 minutes
- Remove sachets and ginger slices. Continue to let it sit until water has slightly cooled
- · Pour into popsicle molds and freeze completely



CUPPA-CHINA

DRAGON WELL WITH OSMANTHUS

Chinese Green Tea



Green tea with osmanthus flowers

TOWERING KUNG FU

Keeman Congu Black Tea



MOUNT FEATHER

Chinese Green Tea



Organic green tea

DRAGON PEARL JASMINE

Chinese Green Tea



Organic green tea with jasmine flower parts

WELLBEING

SLIMMING PU'ER

Puerh Tea with Corn Flower



Pu-Erh tea with marigold flower, cornflower petals and Roman camomile

ENERGINGER

Herbal Infusion



Lemongrass, ginger, rosemary and lemon verbena

KUNG FLU FIGHTER

Fruit and Herbal Infusion



Apple pieces, ginger, orange peel, peppermint, sage leaves, eucalyptus, elderflower, flavourings

URBANPOP

BEEEEE CALM

Chamomile Infusion



Organic camomile with honey and vanilla flavouring

MERRY PEPPERMINT

Herbal Infusion



Liquorice root, peppermint, fennel, basil, peppermint flavouring

DUKE'S BLUES

Earl Grey with Corn Flower



Black tea with bergamot flavouring and cornflower petals

TIFFANY'S BREAKFAST

English Breakfast Black Tea



Organic black tea

YIN YANG

Coffee Flavoured Black Tea



Black tea, roasted chicory root, roasted mate, liquorice root. roasted coffee beans, ice coffee flavouring, caramel flavouring, vanilla flavouring, milk flavouring



WHAT'S YOUR CUP OF TEA?

MONKEY PINCH

Oolong with Peach Flavour



Oolong tea, peach flavouring

LYCHEE WHITE PEONY

White Tea with Lychee Flavour



Organic white tea and rose petals with lychee flavouring

LONG LIFE BROWS

White Silver Needles



Organic white tea

GINSENG BEAUTY

Green Tea with Herbal Infusion



Green tea with liquorice root, lemongrass, natural ginseng flavouring and ginseng root

LA VIE EN ROSE

Black Tea with Rose



Apple, rosehip shells, rose petals and black tea

DETOXANIA

Green Tea with Herb & Fruit Infusion



Green tea, apple, fennel, rosehip shells, turmeric, white hibiscus, lavender, ginger, juniper berry, black pepper, rose petals, natural flavouring

THE SECRET LIFE OF CHAI

Herb & Spice Infusion



Black tea, ginger, star anise, orange peel, cardamom seed, pink pepper, clove buds, cinnamon flavouring, grapefruit flavouring

QUEEN BERRY

Fruit Infusion



Hibiscus, elderberry, currant, rosehip, black currant, blueberries, strawberry pieces and natural flavourings

TROPICOCO

Fruit Infusion



Mango, apple, coconut pieces, hibiscus white, orange peel, liquorice root, roasted chicory root and flavouring

CUBAMINT

Fruit and Herbal Infusion



Peppermint, apple pomace, cucumber, apple, rosehip, acid: citric acid, basil, flavouring, cornflower petals

THE PLAYFUL PEAR

Double Green Tea with Fruit Infusion



Green tea(sencha), green tea(the himalayas), Pear, pear flavouring, marigold flowers

AFRICAN AFFAIRS

Premium Cocoa & Raisin Rooibos



Rooibos, grapes, flavouring, cocoa kernels

Or Tea Europe BV

Asia Pacific: Roku Roku Group Ltd









